



NEW YORK

头盘 STARTERS

櫻桃小脆萝卜 v	18
MARINATED RADISH SALAD with chili bean sauce	
六角秋葵 v	20
WASABI OKRA in a honey, soy & wasabi dressing	
青衣脆笋 v	23
CRISPY JADE HEART Chinese lettuce with spicy & sour sauce	
白沙春露 v 	20
CHILLED GREEN ASPARAGUS Roasted white sesame on honey glaze	
小拌鲜鱿鱼花	24
CALAMARI FLOWERS Tender squid in Sichuan peppercorn & chili oil	
虾兵蟹将	30
CRAB & PRAWN SALAD Leek, asparagus, red pepper, cilantro, Jade hearts, spring leaves, sesame oil & hot and spicy sauce	
芥味爽口嫩带子	30
SEARED SCALLOP Spicy soba noodles, sesame peppercorn sauce	
烧椒嫩带子	30
ROASTED GREEN CHILI SCALLOPS with green asparagus	
特色口水鸡	25
KOU SHUI CHICKEN Tender poached chicken breast in a chili broth served room temperature	
椒香巧手和牛卷	45
WAGYU BEEF Stuffed with marinated purple cabbage chili garlic dressing	
香焗口口脆牛丝	23
SICHUAN SHREDDED BEEF Crispy beef juliennes in a sweet chili glaze	

点心 DIM SUM

3 pieces per order

蒸 STEAMED

野菌包 v	26
TRUFFLE SHIITAKE & WILD MUSHROOM BAO	
翠绿菠菜饺 v	24
VEGETARIAN SPINACH DUMPLINGS	
牛肝菌素菜饺 v	25
PORCINI MUSHROOMS & VEGETABLE DUMPLINGS	
龙虾饺	25
LOBSTER SQUID-INK DUMPLINGS	
香槟虾饺	25
ROSÉ CHAMPAGNE SHRIMP DUMPLINGS	
泡椒虾饺	25
PICKLED WILD CHILI SHRIMP DUMPLINGS	
水晶饺	25
CRYSTAL DUMPLINGS	
Prawn, Wild Mushrooms, Jicama & Cilantro	
海鲜云吞	29
SCALLOP & PRAWN GARLIC WONTONS	
昆布木鱼小笼包	24
KOMBU BONITO XIAO LONG BAO	
Wheat flour dough filled with chicken & kombu bonito broth	
黑毛猪饺	26
IBERICO PORK DUMPLINGS	
姜葱龙虾包	33
PAN-SEARED LOBSTER BAO	
Wheat flour dough filled with lobster, ginger & scallions	

焗 BAKED

黑椒和牛酥 WAGYU BEEF MILLE-FEUILLE	27
萝卜丝酥 RADISH MILLE-FEUILLE	24

煎 FRIED

素菜春卷 v VEGETARIAN SPRING ROLLS Light pastry filled with mushrooms, cabbage & glass noodles	23
海皇脆筒  HUTONG PRAWN ROLLS Light crispy roll with prawns & scallops	29
鱼香咸水角  YU XIANG CRISPY DUMPLINGS Rice flour & wheat starch dough filled with pork, mushroom, dried shrimp & eggplant	24

点心拼盘 DIM SUM PLATTER

8 pieces | \$51

虾饺

LOBSTER SQUID-INK DUMPLINGS

泡椒虾饺

PICKLED WILD CHILI SHRIMP DUMPLINGS

百合海鲜饺

SEAFOOD & LILY BULB DUMPLINGS

翠绿菠菜饺 v

VEGETARIAN SPINACH DUMPLINGS

海鲜 SEAFOOD

- 大红灯笼高高挂  65
RED LANTERN
Deep-fried spiced soft-shell crab on a bed of dried whole chilies
- 川式香辣爆炒龙虾  89
HUTONG LOBSTER
Wok-tossed with chili, black beans & dried garlic
- 麻辣虾 51
MA LA CHILI PRAWNS
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery
- 宫保虾 49
KUNG PO PRAWNS
Giant prawns tossed in dried chili, garlic
- 砂锅白胡椒焗虎虾 54
SMOKED TIGER PRAWNS
in hot casserole with white peppercorns, peppers & onions
- 金汤辣海鲜 64
MIXED SEAFOOD IN GOLD SAUCE
King crab, scallops and prawns in spicy egg yolk broth.

鱼 FISH

- 开门红  55
CHILEAN SEA BASS
Red star noodles steamed chilean sea bass with rice noodles & pickled vegetables in a mild spiced broth
- 东海龙皇 53
BRANZINO
Poached in a delectable chili broth with wild mushrooms & Chinese celery
- 风味捞汁鳕鱼柳 53
WOK-FRIED COD FILLET
In a subtle blend of chili & oyster sauce
- 炆锅鲜椒嫩鱼柳 55
HALIBUT FILLET
Spicy chili broth, red & green pepper oil
- 青花椒鱼柳 51
STEAMED CHILEAN SEA BASS
with peppers & soy sauce

肉 MEAT

老乾媽煸炒牛柳 	62
MA LA BEEF TENDERLOIN Black beans, whole red peppercorns, chili & Chinese celery	
草捆牛骨	65
AROMATIC BEEF RIB IN LOTUS LEAF Ten-hour slow braised, star anise	
山城辣子鸡	42
SANCHEN SPICED CHICKEN Wok-fried fillet with dried chilies, star anise & cumin seeds	
干葱锅鸡	39
WOK-FRIED CHICKEN with shallots & black beans	
香醋排骨	47
ZHENJIANG PORK RIBS Tender pork short ribs braised in a famous aged black rice wine	
官保黑豚肉	44
KUNG PAO IBERICO PORK Kung Pao style Iberico pork with cashews & apples	
京城羊肉	59
CRISPY DE-BONED LAMB RIBS Marinated for 24 hours, braised & deep-fried	

明炉烧烤 BARBECUE

Half duck serves 2-3 people, whole duck serves 4-6 people

北京烤鸭 HALF \$65 | WHOLE \$130

ROASTED PEKING DUCK

with pancakes, served in two stages

(second stage served in a lettuce leaf cup)

Upgrade Your Experience

Whole Flaming Duck \$150

豆腐 TOFU

- 麻婆豆腐 v 27
MAPO TOFU
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies
- 官保豆腐 v 26
KUNG PO TOFU
Wok-roasted cashew, ginger & Shao-Xing wine
- 原汁烧豆腐 23
STIR-FRIED TOFU
with ginger, chili, garlic, yibin sprout sauce

蔬菜 VEGETABLES & SIDES

- 风味飘香茄 v 25
EGGPLANT TEMPURA
Crispy eggplant glazed with ginger, garlic & sesame oil
- 乾煸四季豆 25
FOUR SEASON BEANS
French beans sautéed with fresh chili, minced pork, & dried baby shrimp
- 姜汁玉兰 v 23
KAI-LAN CHINESE BROCCOLI
in garlic & ginger
- 干烧莲藕片 22
CHILI FRIED LOTUS ROOT
with diced chicken
- 蒜香白菜 23
BOK CHOY
Wok-tossed with garlic & shredded dried scallop

汤类 SOUP

素菜酸辣汤 v	17
VEGETABLE HOT & SOUR SOUP	
西湖牛肉羹	18
BEEF & EGG WHITE BROTH	

饭面 RICE & NOODLES

浓香炒饭	26
SEAFOOD FRIED RICE	
Dried salted fish & ginger	
师傅炒饭 v	24
CHEF'S FRIED RICE	
Vegetarian fried rice with finely diced pickled vegetables	
巧妇小炒面 v	21
FRIED NOODLES	
Wok-tossed with vegetables	
炆椒香炒米粉	21
RICE VERMICELLI	
Wok-tossed with seasonal vegetables	
胡同担担面 麵	19
HUTONG DAN DAN NOODLES	
Sichuan classic dish served in a spicy minced pork, sesame & peanut broth (individual portion)	

A 20% Gratuity will be added to all parties of 6 or more.